

Dinner



MUSUBU

結びつく、ひと、味、時間。

Connecting people, flavors, and moments.

At MUSUBU, we bring the essence of Japanese cuisine to your table in a way that feels approachable and relaxing. Whether it's enjoying a comforting teishoku lunch during the day or savoring sake at night from our izakaya menu, MUSUBU is a space where you can be yourself.

Here, you can enjoy this space however you like. Conversations with our staff and the warm atmosphere are just as much a part of the experience as the food. We hope MUSUBU becomes a place where new connections are made—between people, flavors, and moments.



wheat



egg



milk



shrimp



Chef's recommendation

MEAT

Hearty dishes made with carefully selected meats.



FRIED

- | | | |
|---|--|---|
| 1. 唐揚げ
KARAAGE
Crispy deep-fried chicken.
7.8 | 5. チキン南蛮 🌿🍷
CHICKEN-NANBAN
Crispy fried chicken with tangy sweet & sour sauce and tartar sauce.
11.8 | 9. 鶏皮チップス
TORIKAWA
Crispy fried chicken skin pieces with Japanese spices.
6.8 |
| 2. 唐揚げ ヤンニョムチキン
SPICY KARAAGE
Crispy deep-fried chicken marinated in spicy sauce.
9.8 | 6. カツサンド 🌿🍷
KATSU-SANDO
Deep-fried pork cutlet sandwich with mustard and mayo on white bread.
11.8 | 10. ブルーチーズハムカツ 🌿🍷🥛
HAM-KATSU WITH BLUE CHEESE
Deep-fried breaded cutlet with blue cheese sandwiched between ham slices.
8.8 |
| 3. 唐揚げ 油淋鶏
AMAZU KARAAGE
Crispy deep-fried chicken with yulinji (sweet-savory) sauce.
9.8 | 7. チキンカツサンド 🌿🍷
CHICKEN KATSU-SANDO
Deep-fried chicken cutlet sandwich with mustard and mayo on white bread.
11.8 | 11. 餃子 🌿
GYOZA
Pan-fried dumplings filled with ground meat and vegetables.
7.8 |
| 4. 名古屋風スパイシー手羽先
TEBA-KARA 🍷
Deep-fried chicken wings with spicy seasoning.
9.8 | 8. 串カツ3本 🌿🍷
MEAT KUSHI-KATSU
Skewered deep-fried breaded pork, chicken and beef tongue.
8.8 | 12. 牛タン焼き
GYU-TANG YAKI
Pan-fried thinly sliced beef tongue.
12.8 |

GRILLED & SIMMERED

- | | | |
|---|--|--|
| 13. 肉豆腐
NIKU-TOFU
Simmered tofu and thinly sliced beef in a savory soy-based broth.
12.8 | 15. 焼き鳥
YAKITORI
Grilled skewered chicken seasoned with soy-based sauce.
8.8 | 17. モツ煮
MOTSU-NIKOMI
Japanese stew with beef intestines simmered in miso broth.
11.8 |
| 14. 肉じゃが
NIKU-JAGA
Japanese stew with thinly sliced beef, potatoes, and onions simmered in a sweet-savory soy-based broth.
12.8 | 16. 豚汁
TONJIRU
Miso-based soup with thinly sliced pork and vegetables.
9.8 | |

TEPPANYAKI

- | | |
|---|--|
| 18. お好み焼き(豚) 🌿
OKONOMIYAKI
Japanese pancake with thinly sliced pork.
9.8 | 20. 焼きうどん 🌿
YAKI-UDON
Stir-fried thick noodles with vegetables, thinly sliced pork and savory sauce.
9.8 |
| 19. 焼きそば 🌿
YAKI-SOBA
Stir-fried noodles with vegetables, thinly sliced pork and savory sauce.
9.8 | 21. 鉄板ナポリタン 🌿🍷
TEPPAN-NEAPOLITAN
Japanese-style spaghetti served on a sizzling hot plate.
9.8 |

MIYAZAKI WAGYU

Premium A5-grade Miyazaki wagyu, known for its exceptional marbling and tenderness.

PREMIUM OFFER

22. 宮崎和牛 肉寿司

**MIYAZAKI WAGYU
NIGIRI SUSHI**

19.8

3 types of beef sushi: rare, aburi, and yukhoe gunkan wrapped in a sheet of dried seaweed.

23. 宮崎和牛ロール

MUSUBU ROLL

22.8

Sushi roll filled with wagyu beef.

24. 宮崎和牛ステーキ

**MIYAZAKI
WAGYU STEAK**

59.8

150g wagyu steak.

25. 宮崎和牛カルパッチョ

**MIYAZAKI WAGYU
CARPACCIO**

48.8

Thinly sliced rare wagyu beef with wasabi mayo and grated cheese.

26. 宮崎和牛しゃぶしゃぶ

**MIYAZAKI WAGYU
SHABU-SHABU**

58.8

Thinly sliced wagyu beef and vegetables briefly dipped in a hot broth with citrus soy sauce.

27. 宮崎和牛すきやき

**MIYAZAKI WAGYU
SUKIYAKI**

58.8

Thinly sliced wagyu beef and vegetables simmered in a sweet-savory soy-based broth, dip in a raw egg.

28. 宮崎和牛ステーキサンド

**MIYAZAKI WAGYU
STEAK SANDO**

58.8

Wagyu steak sandwich with mustard and mayo on white bread.

FISH

Fresh seafood, delicately prepared to bring out the best flavors.

SASHIMI & SUSHI

29. 刺身盛り

SASHIMI MORIAWASE

19.8

5 types of sliced raw fish served with soy sauce and wasabi.

30. 握り寿司

NIGIRI-SUSHI

8.8

3 types of sushi: salmon, tuna, and shrimp.

31. サーモンアボカドロール

**SALMON
AVOCADO ROLL**

9.8

Salmon and avocado.

32. スパイシーツナロール

SPICY TUNA ROLL

10.8

Tuna and avocado with spicy sauce.

33. 鰻燻製天麩羅ロール

UNAGI TEMPURA ROLL

12.8

Eel tempura with cucumber.

34. 忍び巻

SHINOBI MAKI

12.8

Sashimi roll without rice.

AND MORE

35. 串カツ3本セット

FISH KUSHI-KATSU

8.8

Skewered deep-fried breaded fish and shrimp.

36. タコ唐揚げ

TAKO-KARAAGE

10.8

Deep-fried octopus.

37. 石狩汁

ISHIKARI-JIRU

13.8

Miso-based bouillabaisse made with salmon, mussels, and vegetables.

38. タコワサ

TAKOWASA

9.8

Raw octopus mixed with wasabi.

39. おにぎり

ONIGIRI

3.8

3 types of rice balls.

VEGETARIAN

Traditional flavors without meat or fish.

FRIED

40. 串カツ 3本セット 🌱🍷
VEGGIE KUSHI-KATSU 8.8
Skewered deep-fried breaded onion, potato, asparagus, eggplant, and cheese.

41. フライドポテト
FRIET 6.8
Crispy chips with wasabi salt and sansho (Japanese pepper) mayo.

42. 野菜天麩羅 🌱
YASAI-TEMPURA 12.8
Crispy deep-fried vegetables.

43. 揚げ出し豆腐
AGEDASHI-TOFU 6.8
Lightly fried tofu served in a savory dashi-based broth.

44. 揚げ出しカマンベール 🍷
AGEDASHI-CAMEMBERT 7.8
Lightly fried camembert served in a savory dashi-based broth.

45. ベジ餃子 🌱
VEGGIE GYOZA 7.8
Pan-fried dumplings filled with vegetables.

AND MORE

46. おでん 🍷
ODEN 12.8
Hot pot dish with vegetables simmered in a broth.

47. おばんざい盛り
OBANZAI MORIAWASE 14.8
Variety of small dishes such as seasonal ingredients, vegetables, and pickles.

48. 野菜お好み焼き 🌱
VEGGIE OKONOMIYAKI 9.8
Japanese vegetable pancake.

49. だし巻きカマンベール 🍷🍷
DASHIMAKI-TAMAGO WITH CAMEMBERT 8.8
Rolled omelet made with egg and dashi (a Japanese stock of kelp) filled with camembert cheese.

50. 枝豆
EDAMAME 4.8
Boiled edamame with salt.

51. 冷奴
HIYA YAKKO 4.8
Chilled silken tofu with savory toppings.

52. クリームチーズ甘醤油漬 🍷
CREAM CHEESE SWEET SOY 7.8
Cream cheese marinated in sweet soy sauce.

53. いぶりがっこクリームチーズ 🍷
IBURI GAKKO & CREAM CHEESE 4.8
Smoked pickled daikon radish and cream cheese.

54. ぶぶ漬け (お茶漬け)
BUBU-ZUKE 🍷 14.8
9 types of pickled vegetables. Add ochazuke (rice and broth) set for €8.

55. モズク
MOZUKU 6.8
Stringy seaweed in a tangy vinegar sauce.

56. ベジロール
VEGGIE ROLL 10.8
Rolled pickled vegetable sushi.

57. 漬物盛り合わせ 3種
MINI ASSORTED TSUKEMONO 3.8
3 types of pickled vegetables.

58. ミックスサラダ (ミント・ナッツ入り)
MIX SALAD 8.8
Salad with mint and nuts.

59. 海藻サラダ
KAISO-SALAD 9.8
Seaweed salad.

60. ごはん
GOHAN 3.8
A bowl of rice.

61. 味噌汁
MISO SOUP 2.8
Miso-based soup with tofu, seaweed, and green onions.

62. ごはん・味噌汁セット
GOHAN & MISO SOUP 5.8
A bowl of rice with miso soup.

63. 野菜汁
VEGETABLE MISO SOUP 9.8
Miso soup with vegetables.

DESSERT

A sweet finish with a touch of Japan.

64. もちアイス
MOCHI ICE CREAM 9
Ask our staff about today's flavor.

65. 自家製アイスクリーム 🍷
HOMEMADE ICE CREAM 9
Ask our staff about today's flavor.

66. プリン・ア・ラ・モード 🍷🍷
PUDDING A LA MODE 12
Custard pudding topped with an assortment of fresh fruits, whipped cream, and ice cream.

67. パフェ 🍷🍷
PARFAIT 12
Ice cream, mochi ice cream, pudding, and whipped cream.

DRINKS

From sake and beer to tea — a drink for every mood.

BEER

ON TAP

HERTOG JAN 	
• PILSENER	4.8 / 8.8
• WEIZENER	7.3
LEFFE BLOND 	5.8 / 9.8

BOTTLE

KIRIN 	5.8
SAPPORO 	5.8
CORONA 	5.8

NON-ALCOHOLIC

KIRIN 0.0% 	4.3
CORONA CERO 0.0% 	5.3
HERTOG JAN 0.0% 	4.3
LEFFE BLOND 0.0% 	5.3

WINE

— glass or bottle

WHITE

IL CIGNO, PINOT GRIGIO 	4.8 / 26.8
CROIX D'OR CHARDONNAY 	6.8 / 37.3

RED

CONFIDENCIA TEMPRANILLO 	6.8 / 26.8
IL CIGNO SANGIOVESE 	4.8 / 26.8

ROSÉ

CROIX D'OR SYRAH 	4.8 / 26.8
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SPARKLING

SCHLUMBERGER, GRÜNER VELTLINER BIO 	7.4 / 38.8
PORTA LEONE, FRIZZANTE 	4.8 / 26.8

WHISKY

— add €2 for highball

KAKU	5.8	HIBIKI	13.8	JOHNNIE WALKER
				(BLACK LABEL / RED LABEL) 7.3 / 4.8

SAKE

菊正宗 きもと (熱燗 / 冷) 180ml	
KIKUMASAMUNE KIMOTO (HOT or COLD)	7.8

菊正宗 ギンパック (冷)	
KIKUMASAMUNE GINPACK (COLD)	9.8

菊正宗 上撰 (冷)	
KIKUMASAMUNE JOSEN (COLD)	10.8

日本酒 ハイボール	
NIHONSHU HIGHBALL	6.3
<i>Japanese sake diluted with soda water over ice.</i>	

酒ニック	
SAKENIC	7.3
<i>Sake, tonic water.</i>	

酒ライム	
SAKELIME	7.3
<i>Sake, lime juice.</i>	

カルピ酒	
CALPISHU	7.3
<i>Sake, calpico.</i>	

獺祭 (2割3分 / 3割9分 / 4割5分)	
DASSAI (23 / 39 / 45)	
<i>Premium sake polished to 23%, 39%, or 45%. 39.8 / 29.8 / 24.8</i>	

チョーヤ梅酒	
CHOYA UMESHU	8.8
<i>Japanese plum liqueur. Hot / straight / on the rocks. Add €2 for soda.</i>	

菊正宗 飲み比べ (3種)	14.8
KIKUMASAMUNE SAKE TASTING SET (3 TYPES)	
<i>Includes Kimoto, Ginpack, and Josen.</i>	

獺祭 飲み比べ (3種)	29.8
DASSAI SAKE TASTING SET (3 TYPES)	
<i>Three Dassai sakes with different rice polishing ratios: 23%, 39%, and 45%.</i>	

SHO-CHU

だいやめ 焼酎 (ロック、水割り、お湯割り、前割り、ソーダ割り)	
DAIYAME	8.3

On the rocks / with cold water / with hot water / pre-diluted. Add €2 for soda.

焼酎 モヒート	
DAIYAME × MINT	10.8
<i>Sho-chu (Daiyame) with mojito.</i>	

焼酎 エナジー割	
DAIYAME × DEKAVITA	8.8
<i>Sho-chu (Daiyame) with energy drink.</i>	

シャリキン フルーツサワー	
SHARIKIN × FROZEN FRUITS	8.8
<i>Frozen sho-chu, soda, and frozen fruits.</i>	

シャリキン フルーツピネガー	
SHARIKIN × FRUIT VINEGAR	11.8
<i>Frozen sho-chu, soda, and fruit vinegar.</i>	

WA-COCKTAIL

Our original Japanese cocktails.

抹茶 & ゆず	
MATCHA YUZU	14.8
<i>Gin, yuzu tea, lemon juice, and matcha.</i>	

わさび & ジントニック	
WASABI JINTONIC	13.3
<i>Gin, wasabi, and lime.</i>	

梅酒 & ほうじ茶	
UME HOJICHA	13.3
<i>Umeshu, vermouth, sweet vermouth, and roasted green tea (hojicha).</i>	

ガリガリくんサワー	
GARIGARI-KUN SOUR	8.8
<i>Sho-chu (Daiyame), soda, and Garigari-kun. Original / cola / grapefruit / melon soda.</i>	

DRINKS

From sake and beer to tea — a drink for every mood.

MUSUBU SOUR

CLASSIC

Syrup + juice + gin

レモンサワー LEMON SOUR	8.8	みかんサワー ORANGE SOUR	8.8
ラフランスサワー LA FRANCE SOUR	8.8	キウイサワー KIWI SOUR	8.8
りんごサワー APPLE SOUR	8.8	パインサワー PINEAPPLE SOUR	8.8
柚子サワー YUZU SOUR	8.8	あんずサワー APRICOT SOUR	8.8
グレープフルーツサワー GRAPEFRUIT SOUR	8.8	桃サワー PEACH SOUR	8.8

TOWER

Sho-chu (Daiyame) + syrup + juice + gin or vodka + frozen fruit + soda

レモンタワー LEMON TOWER SOUR	12.8
オレンジタワー ORANGE TOWER SOUR	12.8
ライムタワー LIME TOWER SOUR	12.8
キウイタワー KIWI TOWER SOUR	12.8

FRESH

Sake syrup + juice + gin or vodka + fresh fruit

生絞り フルーツサワー (オレンジ / レモン / グレープフルーツ) FRESH FRUIT SOUR	11.8
Orange / lemon / grapefruit	

SOFT DRINKS

FRESH YUZU LEMONADE 4.8

Still or sparkling.

MATCHA LEMONADE 4.8

Still or sparkling.

COCA COLA 3.8

Original or zero.

RAMUNE 4.8

Original or yuzu.

CALPICO 3.8

Original or soda.

GINGER ALE 3.8

TONIC WATER 3.8

STILL WATER 3.8 / 6.8

SPARKLING WATER 3.8 / 6.8

ICE POP SODA 4.8

GREEN TEA (HOT or COLD) 3.8

HOT

GINGER TEA 3.8

YUZU TEA 3.8

MATCHA LATTE 3.8

COFFEE 3.8

LATTE 4.8

CAPPUCCINO 4.8

ESPRESSO 3.8

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